

# **USING SWEET CORN ON ONE SET MENU OF CONTINENTAL DISH (STUFFED EGG WITH CORN, CORN BEEF STEAK, COR CREAM CARAMEL)**

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## **ABSTRACT**

This last project aims at 1) knowing the formula, technical manner, presentation, and acceptance power of Stuffed Egg with Corn product, 2) knowing the formula, technical manner, presentation, and acceptance power of Corn Beef Steak, 3) knowing the formula, technical manner, presentation, and acceptance power of Corn Cream Caramel.

The experiment was held from March 2012 up to May 2012 at Boga laboratory, PTBB Department, Technique Faculty of Yogyakarta State University. The kind of this experiment is Research and Development by using ADDIE method (Analyze, Design, Development or Production, Implementation or Delivery, and Evaluation). The first stage of this research is analyze reference recipes from 3 books, second stage is design product which is modified with the sweet corn on Stuffed Egg With Corn, Corn Beef Steak, and Corn Cream Caramel, the third stage is making and testing of Stuffed Egg With Corn, Corn Beef Steak, and Corn Caramel, and the fourth stage by doing product expo. The type of data analyze is descriptive analyze.

According to the experiment for making products conclude: 1) the exact formula of Stuffed Egg With Corn is 40% corn puree and 60% egg yolk. Steaming, boiling, and baking technical manner. The presentation use porcelain plate, garnish with fried paste, paprika and sauce with standard portion 65-75 gram. The acceptance power is 100% can be accepted by citizen, 2) the exact formula of Corn Beef Steak is 33% of dregs and corn puree and 67% of grind meat. Technical manners are steaming, sauting, and shallow frying. Presentation complete by vegetables and carbohydrate with garnish dill leave, cut of bit, and demiglace sauce with the standard portion 125-200 gram. The acceptance power is 100% can be accepted by citizen, 3) the exact formula of Corn Cream Caramel is 40% corn concentrate and 60% water. Technical manners are boiling and au bain marie. Present by porcelain plate, garnish with butter cream, kiwi, strawberry, and cookies with standard portion 100-120 gram. The acceptance power of the product is 96,67% can be accepted by citizen.